



# Dough Mixer

## ECONOMY

LLK's economy dough mixers are ideal for any establishment where some muscle powered mixing is required. There are four sizes available: 20L, 33L, 40L and the monstrous 50L.

The Italian built mixers are designed to produce all types of dough, primarily soft dough such as bread and pizza. The machines are finished with scratch-proof white paint, and all parts that come into contact with food (basin, spiral and kneader rod) are made of stainless steel. For safety reasons there is a plastic bowl guard with a cut-out microswitch.

The gentle action of the spiral works the dough to mix it properly without raising the temperature.

Ideal for smaller establishments with a budget!



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## Specifications...

- Compact design, space saving shape
- Patented technology
- Easy to use
- Stainless steel bowl and hook
- Designed and produced in Italy

Model	H	W	D	Dough Capacity	Weight	Loading
LLKEM20	620	390	700	16kg / 20 litres	58kg	0.75Kw - 13 Amp
LLKEM30	710	430	780	25kg / 33 litres	88kg	1.1Kw - 13 Amp
LLKEM40	710	480	800	38kg / 40 litres	101kg	1.5Kw - 13 Amp
LLKEM50	710	530	850	42kg / 50 litres	106kg	1.5Kw - 13 Amp

## Optional Extras

Twin speed, three phase available to order.

## Suggested Products...

Here are some other LLK products that may interest you.



Cuppone Tiziano  
LLKTZ6202



Cuppone Pizza Press  
LLKP30



Pizza Former Roller  
LLKPR30



Lilly Pizza Accessories  
AL364

All dough mixers are supplied with 2 years parts and 1 year labour warranty.

The first step to  
a perfect pizza  
operation!



AVAILABLE  
TO TEST DRIVE  
IN OUR DEMO  
KITCHEN!



CUPPONE

*Silsea*

DOUGH MIXERS

The Cuppone Dough Mixers have been on the UK market for many years now and are ideal machines for pizzerias, restaurants and bakeries.

Their robust all stainless steel production offers total reliability for any busy outlet. They are supplied on castors for maximum mobility and are supplied with a fixed head and bowl, stainless steel bowl guard, heavy duty motor and microswitch cut-out. The spiral system mixes dough in just 20 minutes, allowing time for more dough production. These machines come complete with all of the safety features required by international standards.

The Cuppone mixers have been built to run at the perfect speed to produce the perfect dough. After a mix, the dough comes out at exactly the right temperature to work with and with the exact right amount of oxygen and gluten in.

Mixes at the perfect speed to develop the dough for a perfect pizza base - it really makes a difference



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## Why choose a Silea?

- All stainless steel construction
- Heavy duty machine that is built to last
- Stylish appearance
- Easy to use
- Does one perfect dough mix in just 20 minutes

The LLKMA20 will create 80 x 12" pizza bases per mix, based on 240g dough ball.  
The LLKMA30 will create 120 x 12" pizza bases per mix, based on 240g dough ball.

## Specifications

Model	W	D	H	Capacity		Net Weight	Loading	Motor	Max Mixing Capacity
LLKMA20	380	700	810	20kg	25 Litres 22 Quart	72kg	13 Amp	1.9hp	6.6L Water + 13.4kg Flour
LLKMA30	480	840	810	30kg	38 Litres 34 Quart	96kg	13 Amp	2.8hp	10L water + 20kg Flour

## Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press  
LLKP30



Donatello Oven  
LLKDN6352+



Michelangelo Oven  
LLKML6352



Giotto Oven  
LLKGIOTTO

We speak to customers  
all the time who have  
had our mixers for over  
20 years.



All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.  
1 year additional labour warranty available as extra.

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